

**CHOCOLATE CHARLOTTE  
RUSSE**

4 oz. (4 squares) unsweetened chocolate  
 ¾ cup granulated sugar  
 1/3 cup milk  
 6 eggs, separated  
 1½ cups unsalted butter  
 2½ cups confectioners' sugar; (1½ for  
 cake; 1 cup for whipped topping)  
 1/8 tsp. salt  
 1½ tsp. vanilla extract  
 3 dozen Lady Fingers  
 1 cup heavy whipping cream  
 Shaved chocolate

Melt chocolate squares in top part of double-boiler over hot water. Mix granulated sugar, milk, and egg yolks. Add to chocolate and cook until smooth and thickened, stirring constantly. Cool. Cream butter well. Add ¾ cup confectioners' sugar and cream thoroughly. Add chocolate mixture and beat well. Beat egg whites with salt until stiff;

gradually beat in remaining ¾ cup confectioners' sugar for cake part. Fold into chocolate mixture. Add vanilla. Line deep 9-inch springform or loose bottom pan with split Lady Fingers. Chill overnight. Remove to cake plate. For whipped cream topping, beat 1 cup heavy cream until fluffy. Slowly add 1 cup confectioners' sugar and continue mixing until all blended. Add whipped topping and chocolate shavings to cake.  
**Wendy Pfennigwerth  
Franklin**

**CHOCOLATE CREME-OREO  
CHEESECAKE**

**Crust:**  
 Press 1 cup crushed chocolate cream Oreos (about 13 cookies) onto bottom of 9-inch springform pan.



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**Filling:**

4 8-oz. pkgs. Philadelphia Cream Cheese,  
 softened  
 1 cup sugar  
 1 tsp. vanilla  
 8-oz. pkg. Baker's semi-sweet baking  
 chocolate squares, melted slightly  
 and cooled  
 4 eggs  
 20 chocolate cream Oreo cookies,  
 quartered

Mix cream cheese, sugar and vanilla with electric mixer on medium speed until blended. Blend in melted chocolate. Add eggs, mixing on low speed just until blended. Gently stir 1½ cups of the quartered cookies. Pour over crust. Sprinkle with remaining quartered cookies. Bake at 350 degrees for 1 hour and 5 minutes or until center is almost set if using a silver springform pan. Bake at 300 degrees for 1 hour and 5 minutes if using a dark nonstick springform pan. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate overnight. Garnish with thawed Cool Whip, raspberries and mint leaves. Serves 12.

**Shanawa Zacherl  
Redbank Valley High School**

**CHOCOLATE PEANUT BUTTER  
FUDGE BROWNIES**

1 chocolate fudge brownie mix  
 ½ cup crunchy-style peanut butter  
 ½ cup chocolate chips

Mix brownies according to package directions, adding the peanut butter and chocolate chips to the mixture. To reduce the fat, use applesauce as a substitute for the oil. Bake according to package instructions. Add a light coating of powdered sugar to the top of the brownies after they have cooled.

**John Patrick Woloszyn  
Franklin**

**CHOCOLATE ZUCCHINI CAKE**

2½ cups all-purpose flour, unsifted  
 ½ cup cocoa  
 2½ tsp. baking powder  
 1½ tsp. baking soda  
 1 tsp. salt  
 1 tsp. cinnamon  
 ¾ cup soft butter  
 2 cups sugar  
 3 eggs  
 2 tsp. vanilla  
 2 tsp. grated orange peel  
 2 cups coarsely shredded zucchini  
 ½ cup milk  
 1 cup chopped walnuts or pecans  
 Glaze (see below)

Preheat oven to 350 degrees. Combine flour, cocoa, baking powder, soda, salt and cinnamon; set aside. With a mixer, beat together the butter and sugar until smoothly blended. Add eggs to the butter and sugar mixture, one at a time, beating well after each addition. With a spoon, stir in vanilla, orange peel and zucchini. Alternately stir the dry ingredients and milk into zucchini mixture, including the nuts with the last addition. Pour batter into greased and floured 10-inch tube pan or bundt pan. Bake for about 50 minutes (test at 45 minutes) or until a wooden pick inserted in the center comes out clean. Cool in pan 15 minutes; turn out on wire rack to cool completely. Make glaze by mixing together 2 cups powdered sugar, 3 Tbsp. milk and 1 tsp. vanilla. Beat until smooth. Drizzle glaze over cake. Cut in thin slices to serve. Makes 10-12 servings.

**Brenden Cujas  
Keystone High School**

**CINNAMON ROLLS**

8 cups flour  
 ½ cup sugar  
 2 tsp. salt  
 1 stick margarine  
 1½ cups warm milk  
 4 eggs  
 4 pkgs. yeast dissolved in 1 cup  
 warm water and 1 Tbsp. sugar

Let yeast set in water and sugar until foamy. Slowly warm margarine and milk together. Mix all ingredients together and let rise 15-20 minutes. Roll out onto floured surface to ½-inch thickness in rectangle shape. Spread with soft butter and sprinkle with sugar and cinnamon. Roll up and cut into 1-inch thick slices. Let rise about 15-20 minutes. Bake at 350 degrees for 6 minutes. Turn pan around and bake another 6 minutes.

**Phillip Miles  
Clarion-Limestone High School**

**CREAM CHEESE COOKIES**

¼ cup butter or margarine  
 8-oz. pkg. Philadelphia Cream Cheese,  
 softened  
 1 egg  
 ¼ tsp. vanilla  
 1 pkg. white cake mix, dry  
 ½ cup coconut

Cream butter and cheese. Beat in egg and vanilla and half of the cake mix until smooth. Stir in remaining cake mix. Drop on cookie sheet. Bake at 350 degrees for 8-10 minutes.

**Tanner Guth  
North Clarion High School**